

SHARE

Warm Olives (GF/V) — 7

Ciabatta | Whipped ricotta | Estate honey — 4pp

Chicken Liver Parfait | pickled cherries | Toast (GFA) — 16

Charcuterie Platter (GFA) — 55
terrines | saucisson | prosciutto | parfait | pickles | lavosh

START

Seared Bluefin Tuna — 29
watermelon | salmon pearls | white soy (GF)
☉ Trevarrick Riesling

Margot's Figs — 26
jersey mozzarella | beets | burnt honey (V,GF)
☉ Estate Rose

Tartare of Beef — 26
anchovy mayonnaise | potato chips (GF)
☉ Small Batch Cabernet Franc

Hand Rolled Gnocchi — sml 26 | lg 36
zucchini | pistachio | mint (V)
☉ Estate Riesling

Fresh Black Pasta — sml 28 | lg 38
Port Lincoln sand crab | chilli | parsley | garlic
☉ Estate Gewurztraminer

☉ Wine pairing suggestion

V: Vegetarian VG: Vegan VGA: VG Available GF: Gluten Free GFA: GF Available

Please inform our wait staff of any allergies or dietary restrictions. While we make every effort to accommodate your needs, kindly note that our kitchen handles common allergens such as gluten, shellfish, nuts, and dairy and we cannot guarantee the complete absence of allergens.

MAIN

Fair Fish Australia Market Fish — 39
charred leek | buttermilk tartare (GF)
☉ Estate Chardonnay

12-Hour Lamb Shoulder — 38
jamon | fig | vincotto | pomegranate | yoghurt (GF)
☉ Small Batch Malbec

Berkshire Pork Chop — 39
pear | apple | date | pedro ximenez
☉ Small Batch Grenache

Duck Pie — 38
celeriac puree | Jus
☉ Small Batch Syrah Muscat

Roasted Pumpkin — 32
goats curd | chilli honey | pecans (GF/V/VGA)
☉ Estate Gewurztraminer

SIDES

Fried Kipfler potatoes | rosemary salt — 14

Garden salad | simple dressing — 12

Green beans | green sauce | almonds — 16

FINISH

Strawberries & Cream — 16
strawberries | vanilla cream | meringue | sorbet (V,GF)

Flourless Chocolate Cake — 16
plum ice cream | white chocolate (V,GF)

Affogato — 18
Estate Muscat | vanilla ice cream | espresso (V,GF)

Cheese selection | 1 cheese 22 | 3 cheeses 45
white mould | semi hard | blue | lavosh | paste

THANK YOU TO OUR SUPPLIERS

The Corner Patch | Fruit + Veg | Clare Valley
Ink + Scales | King George Whiting | Port Lincoln
Fair Fish Australia | Market Fish | SA
Dinko Tuna | Southern Bluefin Tuna | Port Lincoln
Greenslade Free Range Chicken | Clare Valley
Boston Bay Berkshire Pork | Port Lincoln
Remarkable Meat Co. | Beef | Australia Wide
Wunderbar Free Range Pasture Lamb | Clare Valley
Nelshaby Capers | Capers | Southern Flinders
Figs | Margot Maitland | Sevenhill
Corumbeena Orchard | Pistachio Nuts | Clare Valley
Fresh Bread | Little Red Grape | Clare Valley



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WHAT'S YOUR SKILLOGALEE STORY?

Welcome to our family-owned estate, where for over half a century award-winning wines have been passionately hand-crafted to showcase the special character of the surrounding land and sustainably-grown vineyards.

Originally built in 1851 when the Trestrail family settled this land as Trevarrick Farm, our charming stone cottage takes you on a journey to the past. Today, you can enjoy an intimate dining and cellar door experience that pairs our acclaimed wines with gourmet delights amidst stunning native bushland, rolling hills, and vineyards, which have provided the backdrop for cherished memories for generations of guests.

Everyone has a Skillogalee story — are you ready to create yours?

SKILLOGALEE

SHARED LONG LUNCH

Four Shared Plates — 69 pp

Including Bread and a Side

Sit back, relax, and enjoy the view.

Kindly be aware that individual bills cannot be provided. Additionally, a minimum order of two courses is required on weekends and public holidays, with a 10% surcharge applicable on public holidays.

Due to limited space in our cottage kitchen we kindly request that groups of 8 or more guests indulge in the Skillogalee Long Lunch.